

USE/INSTALLATION INSTRUCTIONS

24" W. UNDERCOUNTER/FREESTANDING WINE CELLAR

Retain for Future Reference

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

WARNING:

To reduce the risk of fire, electrical shock, or injury when using your wine cellar, follow basic precautions including the following:

•FOR YOUR SAFETY•

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

It is your responsibility to be sure your wine cellar is:

- located so the front is not blocked to restrict incoming or discharge air flow.
- properly leveled.
- located in a well ventilated area.
- connected to the proper kind of outlet, with the correct electric supply and grounding. A 115 volt, 60 Hz, 15 amp fused electrical supply is required. **NOTE:** Time delay fuse or circuit breaker is recommended.
- not used by anyone unable to operate it properly.
- used only for its intended purpose.
- properly maintained.

•SAVE THESE INSTRUCTIONS•

PROPER DISPOSAL OF YOUR OLD REFRIGERATION UNIT



DANGER

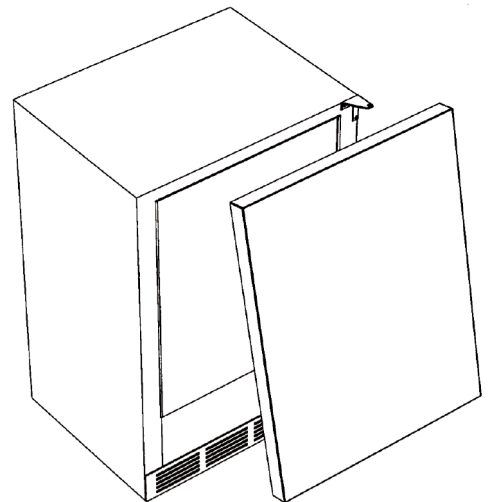
SUFFOCATION HAZARD

Remove doors from your old refrigeration unit. Failure to do so can result in child entrapment, which can cause death or brain damage.

IMPORTANT: Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigeration products are still dangerous, even if they will sit for "just a few days." If you are getting rid of your refrigeration product, please follow the instructions below to help prevent accidents.

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATION UNIT:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



GENERAL INFORMATION

Unpack

1. Remove banding from bottom of carton. Lift carton up and off of the wine cellar
2. Remove all tape and packaging material from the outside and inside of the cabinet.
3. Keep all carton packaging until your wine cellar has been thoroughly inspected and found to be in good condition.

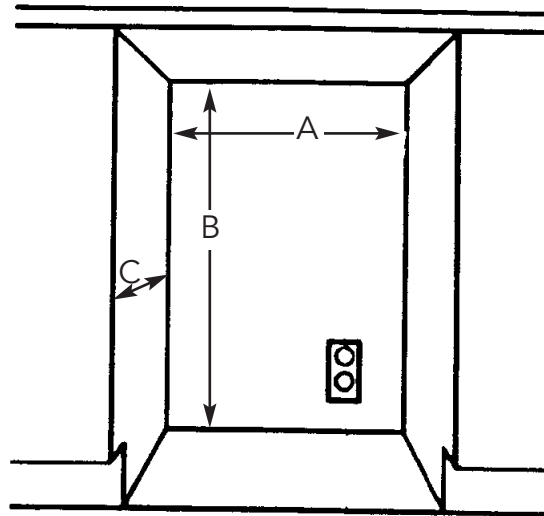
AREA REQUIREMENTS

1. Place unit so the front side will be completely unobstructed to provide proper air flow. The unit may be closed in on the top and three sides, but the front **MUST BE** unobstructed for air circulation and proper operation. Installation should be such that the cabinet can be moved for servicing if necessary.
2. Unit should be in a well ventilated area with temperature above 55°F (13°C) and below 110°F (43°C). Best results are obtained at temperatures between 65°F (18°C) and 80°F (27°C) for built-in models and 65°F (18°C) and 90°F (32°C) for freestanding models.
3. Provisions for electricity should be determined before placing unit in proper place.

UNDERCOUNTER CABINET CUTOUT

A	24" (61.0 cm)*
B	Min. 34 1/2" (87.6 cm) Max. 35 1/8" (89.2 cm)
C	24" (61.0 cm)

*24" width for cabinet only. 24 1/4" (61.6 cm) need for cabinet and door width clearance if door is recessed between cabinets.

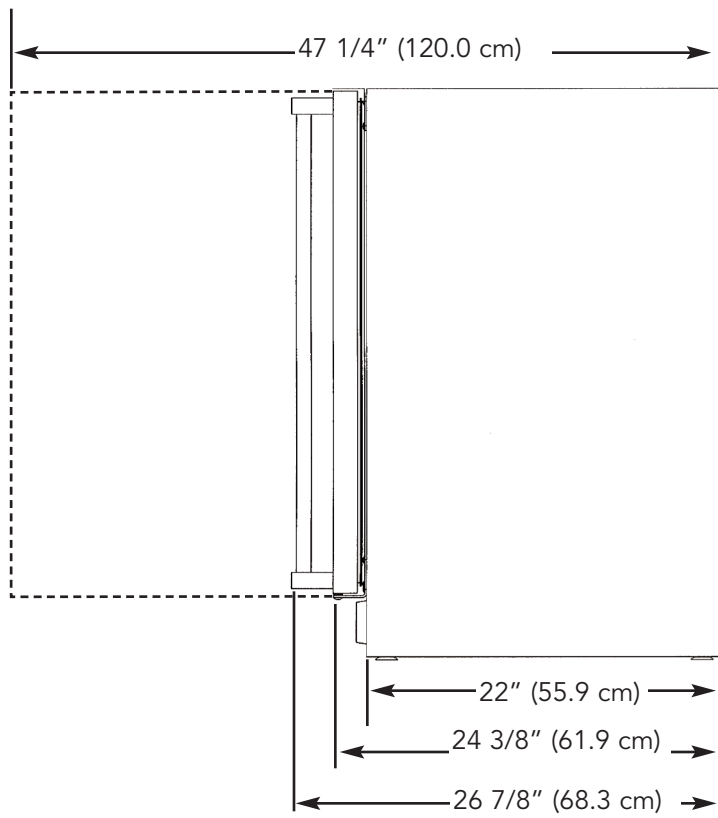
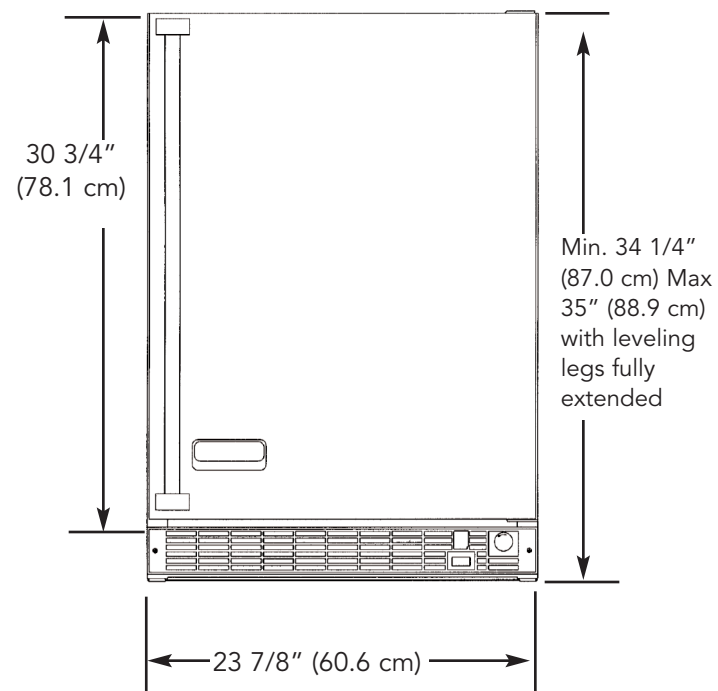


SPECIFICATIONS/DIMENSIONS

PROFESSIONAL SERIES

Basic Electric Data

- 115 VAC/60 Hz
- Maximum amps - 3.3
- Approximate Shipping Weight - 140 lbs. (63.2 kg)



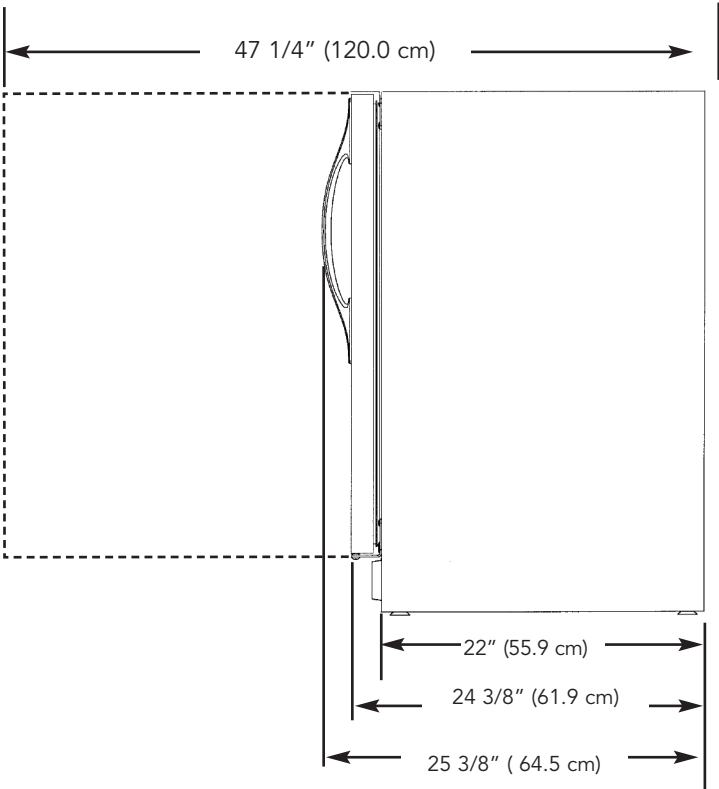
SPECIFICATIONS/DIMENSIONS

DESIGNER SERIES

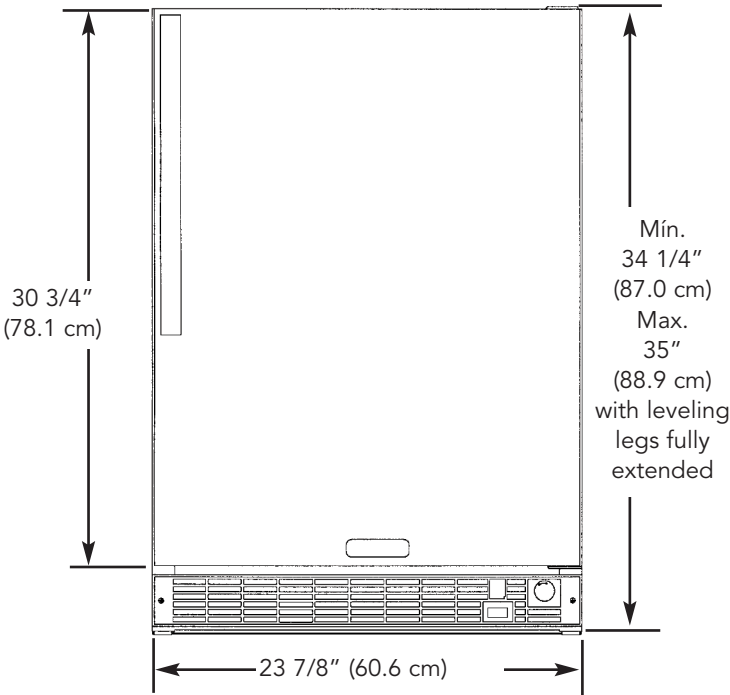
Basic Electric Data

- 115 VAC/60 Hz
- Maximum amps - 3.3
- Approximate shipping weight - 140 lbs (63.2 kg)

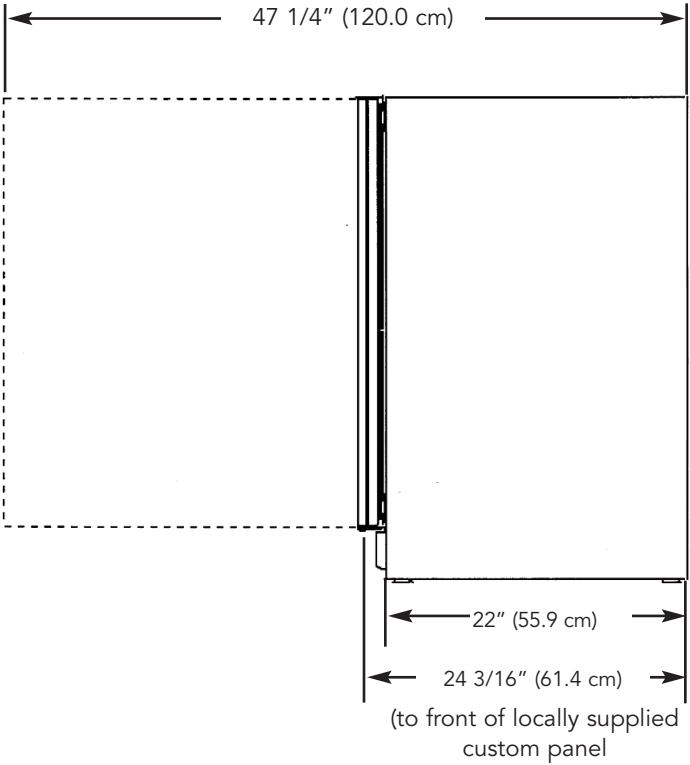
**Side View
DUWC**



Front View



**Side View
DFUW**



CUSTOM WOOD FRAME INSTALLATION INSTRUCTIONS (DFUW Model)

Note: Weight of wood panel must not exceed 20 lbs.

Wood Screws

1. A #10 pan head wood screw should be used to properly secure the wood frame. A total of 10 screws will be needed for a 3 1/2" (8.9 cm) kickplate or 8 screws for a 4" (10.2 cm) kickplate.
2. Only use pan head screws.
3. DO NOT select a screw that is longer than the wood thickness at the screw locations.
4. Use recommended pilot holes for the frame material. (See chart)

Working Material	Wood Screw Size #10
Hardwood	3/32 (0.24 cm)
Softwood	5/64 (0.20 cm)

Assembling Door Hinge Brackets

(Disregard if hinge brackets are already attached)

1. Attach the top and bottom door hinge brackets to the door with the #10-32 machine screws and a 1/8" allen head driver as shown in Figure 1 below.
2. Press in the shoulder bushings to the top and bottom door hinge brackets. Make certain that the shoulder is to the outside of the door as shown in Figure 1 below.
3. Test fit the door to the unit to make certain door will hang correctly. The door is hung correctly when the top of the door is parallel to the top of the unit. (See Figure 2) Adjustments can be made by loosening the door hinge machine screws and moving the door hinge brackets on the door.
4. Tighten all four (4) machine screws after adjustments have been made.
5. Remove the door from the unit by removing the units top hinge set screw and angling the door off of the bottom hinge pin.

Figure 1

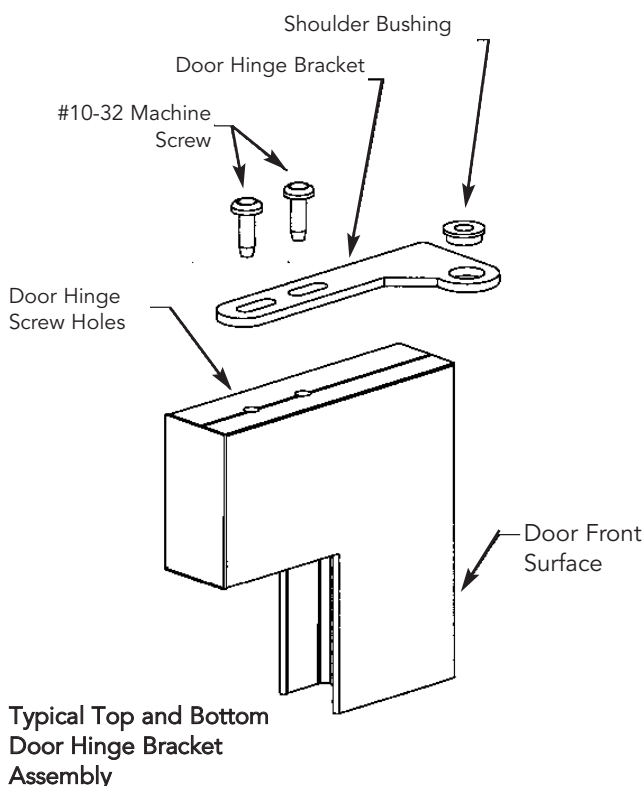
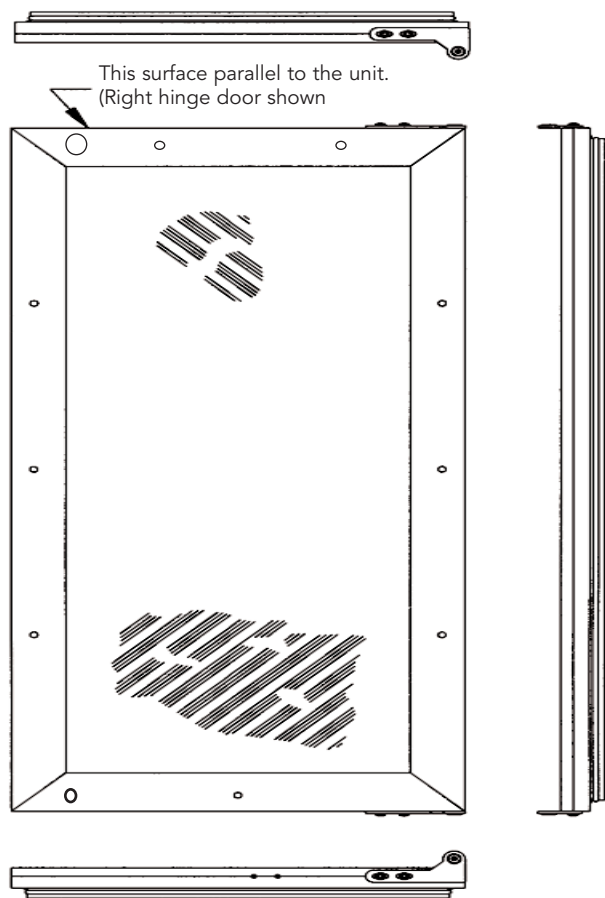
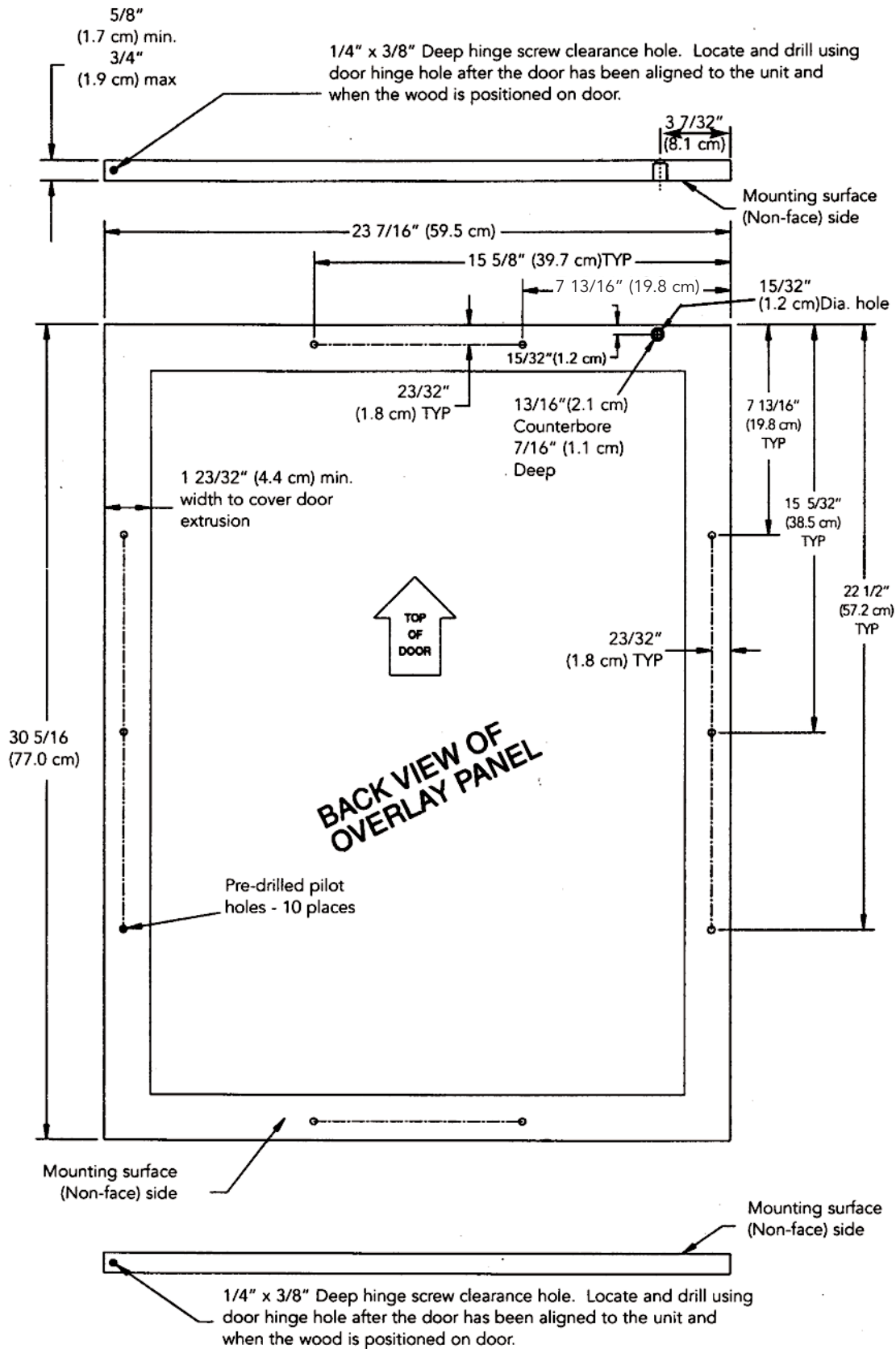


Figure 2

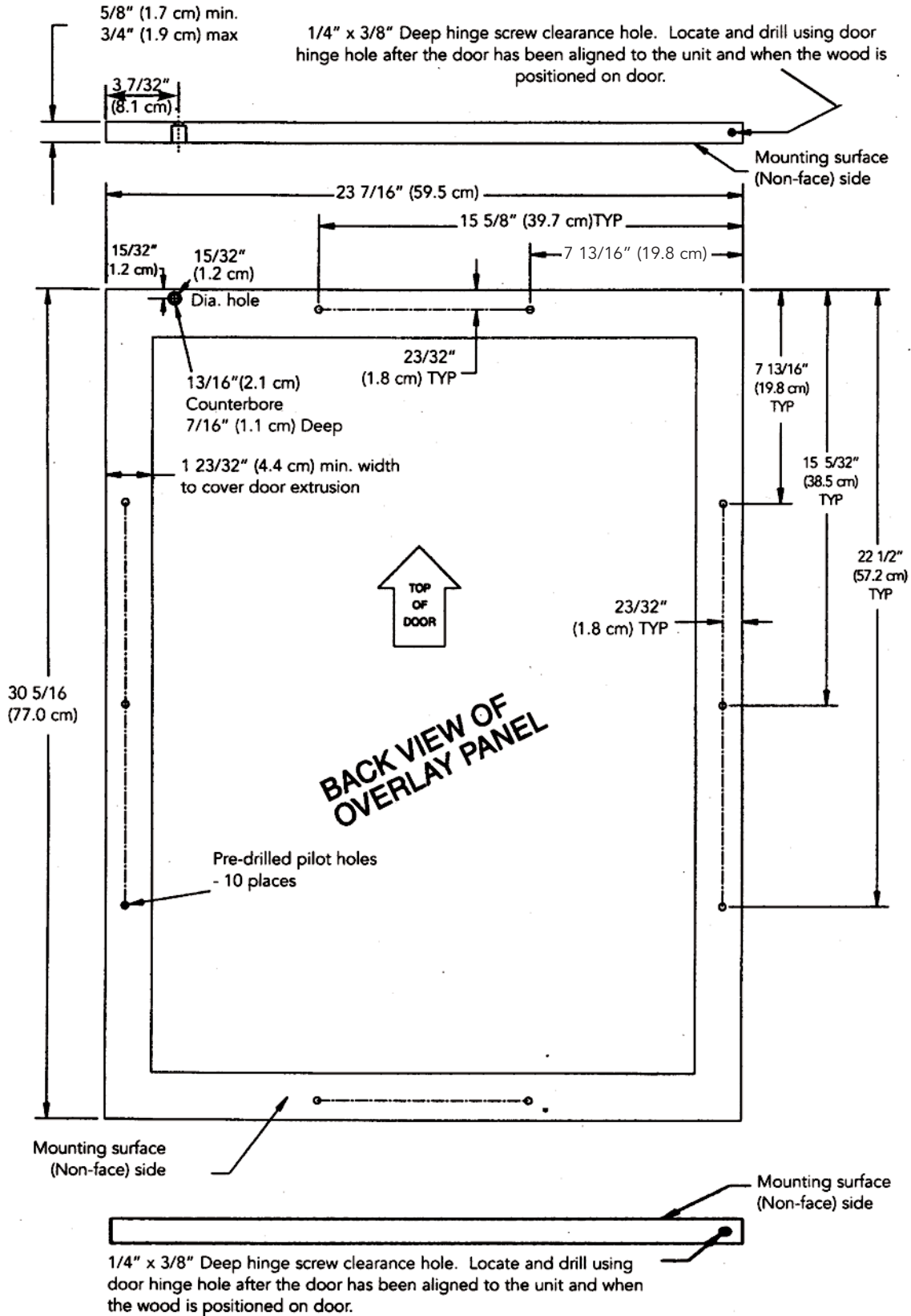


Selecting and Preparing the Wood Frame - DFUW Model

FOR A 3-1/2" TOE KICK
(COVERS THE ENTIRE DOOR EXTRUSION)
(LEFT HINGE)



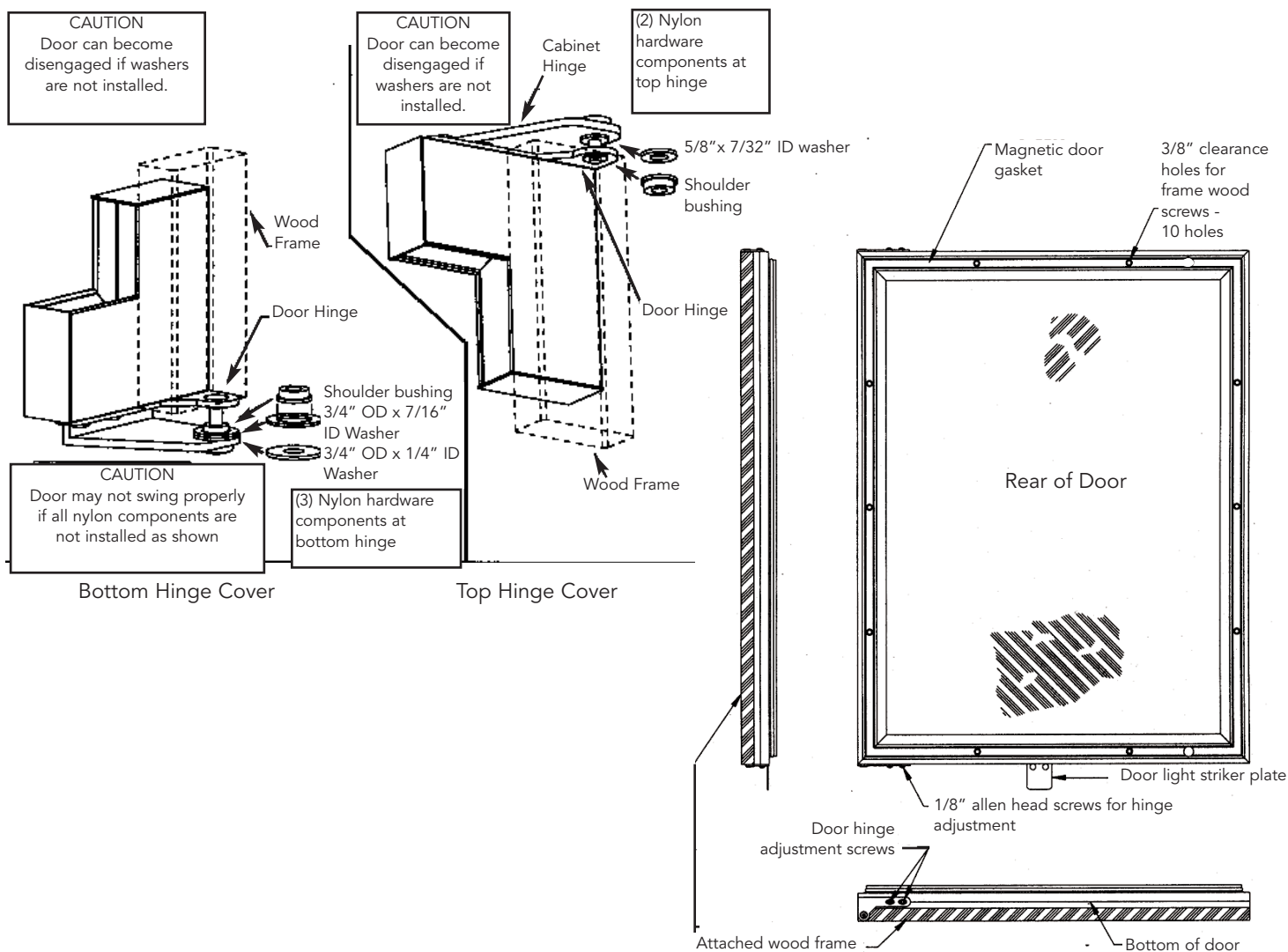
FOR A 3-1/2" TOE KICK
(COVERS THE ENTIRE DOOR EXTRUSION)
(RIGHT HINGE)



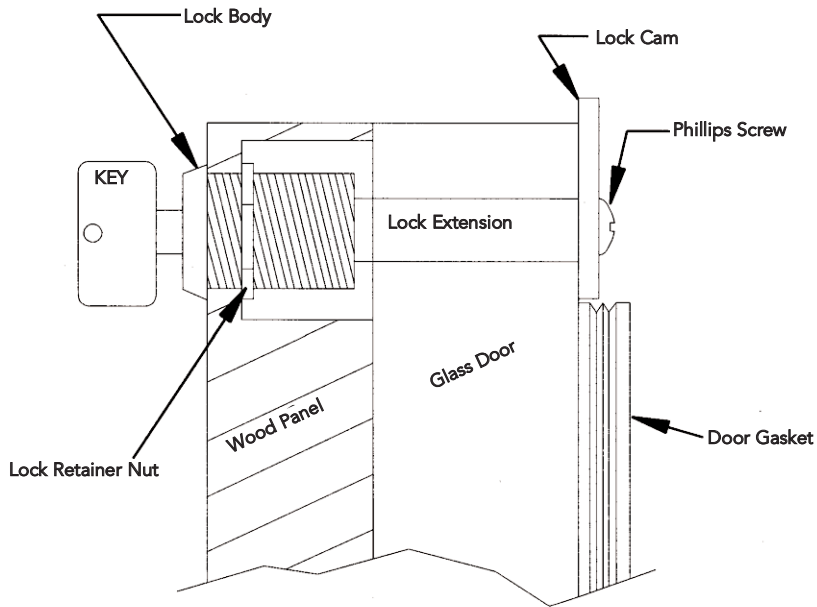
Attaching the Wood Frame to the Door - DFUW Model

1. If the door is attached to the unit, remove by unscrewing the top allen head set screw at the top hinge. Remove the door by angling the door off of the bottom hinge pin.
2. Install the supplied lock body into the wood panel. Secure the lock body by using the supplied 15mm lock retaining nut. Screw the retaining nut onto the lock body's threaded section. Make sure the lock's key slot is vertical, then tighten the nut with a 15mm deep well socket.
3. Peel back the door gasket to expose the screw holes and lock location hole.
4. Set the wood frame flush to the front of the door in the desired location. Clamp the wood frame to the door if necessary. Check to make sure the back of the lock in the wood frame lines up with the hole in the door.
5. Insert the wood screws through the back of the door into the pilot holes in the wood frame and tighten.
6. Assemble the door lock's phillips head screw, lock extension, and lock cam. Mount them to the back of the lock body. The cam should be oriented vertically. Tighten the phillips head screw to secure the lock assembly.
7. Reinstall the door gasket by pressing into the door channel. Make certain the corners are inserted fully. Insert the key into the lock and make sure lock operates properly.
8. Install the door to the unit. Use the supplied plastic washer as shown in the figure below.
9. Realigning the door may be necessary. Any final door adjustments can be made using a 1/8" allen head driver to adjust the door's hinges. (See figure below)
10. Attach the door light striker plate as shown using the 5/16" hex or phillips head screws provided. Make certain the light is able to turn on and off when the door is opened and closed.
11. Attach the door to the unit by reversing step number 1 above.
12. Insert the key into the lock and verify that the lock cam works properly with the catch bracket on the cabinet front.

Hinge Hardware Installation Details



Lock Installation Details

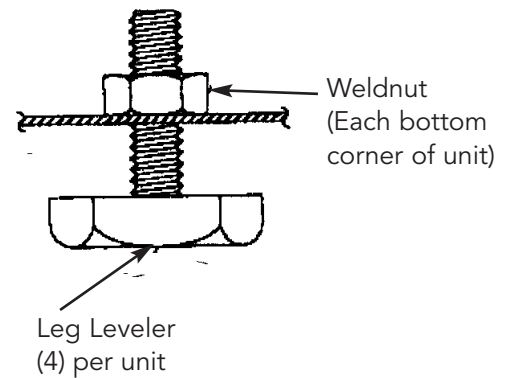


LEG LEVELER INSTALLATION

Read before installing leg levelers

WARNING: Do not lay unit on top, side, back, or front. If unit is accidentally laid in any position other than right side up, then the unit must remain in the right side up position for at least 24 hours before plugging the unit in.

1. Tip unit backwards so there is one foot of clearance on front of the unit. Have someone to assist you in tilting the unit to prevent it from falling on you while installing the leg levelers.
2. Screw front two (2) leg levelers into the weldnuts. Leg levelers should be screwed in until snug.
3. Repeat steps 1 & 2 with the exception of tipping the unit forwards to screw in the back two leg levelers.
4. The leg levelers are not installed.
5. The unit should be level from front to back and side to side. If floor conditions do not allow the unit to sit level, adjust the leg levelers by turning the required leg leveler counter-clockwise to increase the height and clockwise to reduce the height.





WARNING

ELECTRICAL SHOCK HAZARD

Failure to follow these instructions could result in fire or electrical shock.

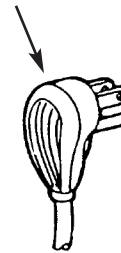
ELECTRICAL CONNECTION

Electrical Requirements

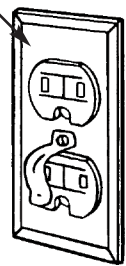
A 115 volt, 60 Hz, AC only 15 amp fused electrical supply is required. (A time delay fuse or circuit breaker is recommended.) It is recommended that a separate circuit, serving only this appliance, be provided.

- ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.
- DO NOT UNDER ANY CIRCUMSTANCES REMOVE THE POWER SUPPLY CORD GROUND PLUG.
- DO NOT USE AN EXTENSION CORD.

Power Supply
with 3-prong
grounding plug



Grounding type wall
receptacle



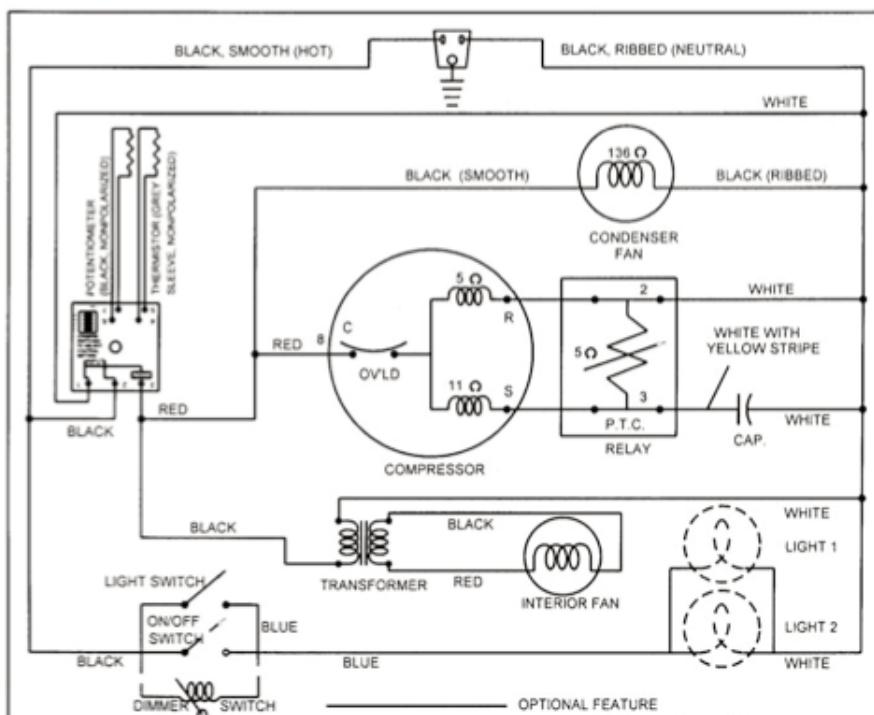
Recommended Grounding Methods

For your personal safety, this wine cellar must be grounded. This appliance is equipped with a 7' (2.1 m) power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle grounded in accordance with the National Electrical Code and local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground plug **SHOULD NOT**, under any circumstances, be cut or removed. All UL listed refrigerated products are equipped with this type of plug.

FINAL PREPARATION

1. Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior of the wine cellar should be washed thoroughly with hot, soapy water, rinsed and wiped dry to remove film residue and any installation dust or debris before being used. Solutions stronger than soap and water are rarely needed.
2. All stainless steel parts should be wiped with hot soapy water. If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel; scratches are almost impossible to remove.

WIRING DIAGRAM UNDERCOUNTER/FREESTANDING 24" W. WINE CELLAR



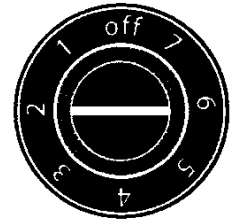
WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

OPERATING INSTRUCTIONS

Setting the Controls

The total available temperature range of the unit is from 40 - 43°F (4.4 - 6.1°C) to 64 - 66°F (17.8 - 18.9°C). The middle range on the control is approximately 55°F (12.8°C). The higher the number selected, the cooler temperature within the unit. As with any refrigeration product, there is a slight temperature variance at different locations within the cabinet. For example, the coolest bottles will be in the rear of the four middle shelves. The bottles on the top two shelves will be 3 - 7°F warmer. This is the warmest location. The bottles on the front of the middle four shelves will be 1 - 4°F warmer than the rear of the shelves. Position your wine inventory accordingly (i.e. white wines in the cooler zones and red wines in the warmer zones.) To start your wine cellar, use a screw driver to turn the control clockwise to the middle thermostat setting. Once the bottles are loaded, allow at least 48 hours for the unit to stabilize before making any adjustments to the initial setting.

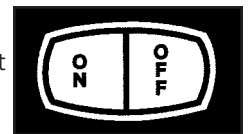


General Tips and Suggestions

- After making a temperature adjustment, allow 24 hours for your wine cellar to reach a new temperature setting.
- The motor will start and stop often. It must do this to maintain the temperature setting.
- Unplug the wine cellar before working on anything with the electrical system.
- Exercise caution when sweeping, vacuuming, or mopping near the front of the unit. Damage to the grill and/or the light fixture switch can occur.

INTERIOR LIGHT

The interior light allows you to view the unit's contents. When the switch is in the "OFF" position, the light will come on only when the door is opened. In the "ON" position, the light remains on continuously.



DANGER

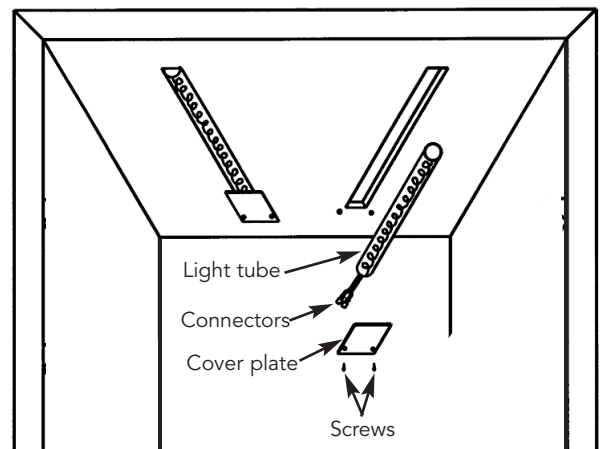
Failure to disconnect the power cord when changing the light tube may result in electrical shock.

LIGHT TUBE REPLACEMENT

Note: Please contact your Viking Range Corporation parts distributor or dealer to order new light tubes. Use only approved replacement light tubes from your dealer or manufacturer.

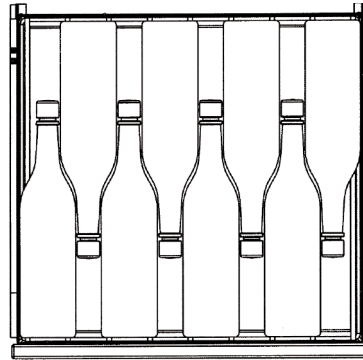
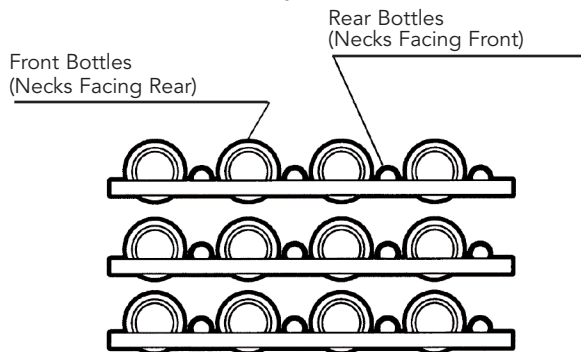
This product uses two 6-watt light tubes to illuminate the interior of the wine cellar. The light tubes are very reliable electrical components, but should either or both light tubes not function properly, please call your local dealer for replacement light tubes. To replace the light tube:

- Use a small Phillips head screwdriver to remove the two screws holding the cover plate over the back section of the light tube. Set the screws and cover plate aside for re-assembly later.
- Using a small flat-blade screwdriver, gently lever the front section of the light tube down to allow it to be pulled clear of the light housing. Disconnect the two insulated electrical connectors from the cabinet's electrical cable and discard the old light tube.
- Reconnect the insulated electrical connector of the new light tube to the cabinet's electrical cable connectors. Make sure they are secure and fully inserted.
- Carefully realign the light tube's electrical terminals back into the rear of the light enclosure channel making sure not to crimp them. Gently insert the light tube along the length of the light enclosure channel. Press the light tube gently into the light enclosure channel. Only a small part of the light tube should project below the ceiling of the wine cellar. **DO NOT USE A HAMMER TO FIT THE LIGHT TUBE.**
- Place the light tube terminal cover plate back in its original position on the light enclosure's flange. Re-use the original two screws to secure the cover in place. Plug the wine cellar into the electrical socket. Check to see if the light tubes operate properly.



LOADING RECOMMENDATIONS

Each of the top six roll-out racks holds 8 bottles with necks alternating front to back. The bottom wood cradle holds six bottles for a total of 54 bottles. To aid in the loading and unloading, the racks extend up to 14 inches (35.6 cm) to allow easier access to rear bottles. Tall bottles should not be loaded on the bottom rack because they may prevent the door from closing. The bottom rack may be removed for storing "jug" wines. You may store magnum and other large bottles on the upper right and left positions of the cabinet shelving or on any of the middle racks by removing the rack directly above them. To remove a rack, first unlock the rack by pushing the lock backward. The lock is located on the bottom front of each rack. After reinserting the rack, push the lock forward to lock the rack back into place. Position white wines on the middle or lower racks and red wines on the upper racks. The bottles on the top rack directly under the light will be exposed to a slightly higher temperature when the light is on. **REMEMBER TO TURN OFF THE LIGHT WHEN IT IS NO LONGER NEEDED.** Keep wines that you plan to use for everyday drinking and entertaining on the front half of the racks where labels are completely visible. Place wines for aging or longer term storage in the rear. Pull wine racks out gently to minimize the unsettling of your wine collection. Avoid pulling out more than one rack at any time to maintain stability.



Since the bottles are not stacked on top of each other, the single bottle roll-out rack allows easy view and access to your inventory without disturbing other bottles

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean.

Condenser

The condenser tubing inside the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over the coils. Be sure that nothing obstructs the required air flow openings in front of the cabinet. Spiders and insects can nest in and around the wine cellar causing damage to the unit. Frequently brush or vacuum lint and dirt from the condenser coils for efficient performance by unscrewing the grill on the bottom front of cabinet.

Cabinet

The cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.

Interior

Wash interior compartment with mild soap and water. Do not use abrasive powder, solvent, polish cleaner or undiluted detergent.

Stainless Steel Parts

All stainless steel parts should be wiped regularly with hot soapy water. Use a liquid cleaner designed for stainless steel when soapy water will not do the job. **Do not use** steel wool, abrasive cloths, cleansers, or powders. Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel.

Brass Parts

CAUTION: All brass parts are coated with an epoxy coating. **DO NOT USE BRASS OR ABRASIVE CLEANERS ON THE BRASS PARTS.** All brass parts should be wiped regularly with hot soapy water. When hot soapy water will not do the job, use every day non-abrasive household cleaners.

Glass Door

Use a glass cleaner or mild soap and water with a soft cloth to clean the glass door. Do not use any abrasive powders. On full overlay models, use caution when cleaning near logo area.

Painted Surfaces

Wash with warm soapy water. **DO NOT USE** steel wool, abrasive cleansers, ammonia, acids or commercial oven cleaners which may damage the finish.

Door Gasket

The vinyl gasket may be cleaned with mild soap and water, a baking soda and water solution, or a mild scouring powder.

ENERGY SAVING TIPS

- Reduce door openings.
- Close the door as soon as you can.
- Keep the condenser coils on bottom of the wine cellar clean. (See "Cleaning and Maintenance".)
- Adjust the temperature control to a warmer setting when practical.
- Install unit away from the stove or other heat sources.

TROUBLESHOOTING CHART

Problem	Possible Cause/Solution
Odor in cabinet	Interior needs cleaning.
Noisy operation/cabinet vibrates	Cabinet not level; weak floor.
Cabinet light not working	Bulb burned out; no power at outlet.
Appliance will not run	Temperature control to "OFF"; line cord not plugged in; no power at electrical outlet; house fuse blown.
Appliance runs too long	Prolonged door openings; control set too cold; condenser needs cleaning
Moisture collects inside	Too many door openings; prolonged door openings; (Hot, humid weather increases condensation.)
Moisture collects to outside surface	Control improperly set. (Hot, humid weather increases condensation.)
Interior too hot/too cold	Control improperly set; faulty thermometer; (relocate thermometer to center of cabinet and recheck.)

SERVICE INFORMATION

It is assumed that your wine cellar has been properly installed in accordance with all specifications and local codes and the appliance has been properly grounded. If your wine cellar should fail to operate, review the troubleshooting chart before calling for service.

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
 - Model number
 - Serial number
 - Date of purchase
 - Name of dealer from whom purchased

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at (888) 845-4641 or write to:

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your wine cellar is located on the front of the unit at the base of the door frame.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.
This manual should remain with the wine cellar for future reference.

UNDERCOUNTER/FREESTANDING WINE CELLAR WARRANTY

TWO YEAR FULL WARRANTY

Built-in/freestanding undercounter wine cellars and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of two (2) years from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

SIX YEAR FULL WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the third through the sixth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components:

Compressor, Evaporator,
Condenser, Connecting Tubing, Dryer/Strainer

TWELVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed above, which fails due to defective materials or workmanship in normal household use during the seventh through the twelfth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter wine cellar are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Viking Range Corporation
111 Front Street • Greenwood, Mississippi USA • 38930 (662) 455-1200
www.vikingrange.com

Specifications subject to change without notice



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